

# Menu

## STARTERS

GARLIC Brioche Roll	8
SOUP OF THE DAY with a Milk Roll	16
W.A PRAWNS with Harissa Pearl Cous Cous	22 (DF)
PORK & VEAL MEATBALLS with Cumin Rice	20 (GF,DF)

## CLUB CLASSIC

BEER BATTERED FLATHEAD with Fries and Garden Salad & Tartare (PESC)	28
SIRLOIN STEAK with Fries and Garden Salad Pepper Sauce or Red Wine Jus	(DF, GF) 33
CHICKEN SCHNITZEL with Fries and Garden Salad	(DF,) 27
SALT & PEPPER SQUID with Fries and Garden Salad & Tartare (PESC)	18

## KIDS

PASTA Pasta with Napolitana Sauce (DF)	15
FLATHEAD & CHIPS (DF)	15
CHICKEN SCHNITZEL with Chips (DF)	15
VANILLA ICE-CREAM with Chocolate Sauce & Sprinkles (GF)	4

## MAINS

LAMB BACKSTRAP (OBERON NSW) Roast kumara puree, & rich Jus (GF)	37
STEAK FRITES (200GM GRASS FED EYE FILLET) Thick cut chips & choice green pepper corn, red wine or bearnaise Sauce (GF)	40
OVEN BAKED MONKFISH On Romanesco compote (DF, contains nuts)	35
POT PIE OF THE WEEK with thick cut chips	30

## PASTA

(all pasta can be made vegetarian)

SQUID INK SPAGHETTI with W.A Prawn & Red Chilli (Pesc)	(DF) 27
PASTA ROSA BOSCIOLA Bacon, Mushroom & Creamy Tomato	25
BLACK PEPPER FETTUCCINE Smoked Salmon & Dill Spiked Gin Sauce	26

## SIDES

BROCCOLINI IN ALMOND	10	(GF, DF)
GREEN BEAN WITH HARISSA	10	(GF, DF)
GARDEN SALAD	10	(GF, DF)
BOWL OF FRIES	8	(GF, DF)

## DESSERTS

BANANA PANNACOTTA with Toffee Sauce (GF, contains nuts)	11
TURKISH TIRAMISU With Rosewater Figs	11
STICKY DATE PUDDING Vanilla Bean Gelato and Butter Scotch sauce	14
CHOCOLATE VOLCANO CAKE Vanilla Bean Gelato	14
GELATO SCOOP Ask our friendly waitstaff	4